				sion of E	Enviro	nmei	ntal F	lealth		1	2
MORESTA	ON BON TWEE	CDADE	Food Estal						Report Page_	of	2
Regular	ON RSN TYPE	GRADE	8 / 26/	T.				NAME	1		
Follow-up	1.1.1	1		IE OUT		AIT HO			+		
Complaint	- V V	RATING		10 m				KER	Y. TNC		
Investigation		1 /	SANITARY PERMIT		_	TJON	Addro	(22	7 ****		
Other:		B	160000 804		1	40	4	YEN	CHANDO, DEDERO		
ES	PAKER	NT TYPE	AREA JELI	EPHONE	No. o	f Risk F				SK CATE	GORY
			63	2-16	-				ntervention Violations	2	
	FO	DBORNE	ILLNESS RISK	FACTO)RS	AND	PUE	BLIC F	TEALTH INTERVENTIONS	;	
									appropriate box for COS and/or R.		
		T = Not in complia	ance N/O = Not observed N/						during inspection R = Repeat violation PTS		
Complia	nce Status	Sun	pervision	COS R	PIS	Com	puani		s etentially Hazardous Food (TCS Food)	cos	K JPI
4 100			present, demonstrates			16	IN OU		Proper cooking time and temperatures	T	1 6
1 IN 0	OUT		performance duties		6	17	IN OU	T N/A N/C	O Proper reheating procedures for hot holding		6
	retire and		yee Health			_			Proper cooling time and temperature		6
	OUT		areness; policy present		6	19	IN OU		Proper hot holding temperatures	+	6
3 10 (OUT		porting, restriction & exclusion ienic Practices		10				Proper cold holding temperatures Proper date marking and disposition	+++	6
			sting, drinking, beteinut, or		Т.	-					
4 IN (OUT N/A N/O	tobacco use			6				Consumer Advisory		
5 IN (OUT N/A N/O		m eyes, nose, and mouth		6	22	IN OU	T AUA	Consumer Advisory provided for raw or		6
6 IN (OUT N/A N/O	Hands clean and	tamination by Hands properly washed		16	22	IIV 00	I N/A	undercooked foods		6
			ntact with ready-to-eat foods or		$\overline{}$				Highly Susceptible Populations		
7 IN (OUT N/A N/O		ite method properly followed		6	23	IN OU	T N/A	Pasteurized Foods used; prohibited foods no	ot	6
B (IN)	OUT		ashing facilities supplied &		6	20		1 14174	offered		
W	-	accessible	ved Source				_		Chemical		
9 IN 0	OUT		om approved source		6	24	IN OF	T N/A	Food additives; approved and properly used		6
	OUT N/A N/O		proper temperature		6	25	IN OU	7	Toxic substances properly identified, stored,		6
11 IN 0	OUT	Food in good cor	ndition, safe, and unadulterated		6	25	IN OU		used		_ o
12 IN	OUT N/A N/O	707.5	s available: shellstock tags,		6	2 10		Co	nformance with Approved Procedure	8	
		Protection fro	om Contamination		_	26	IN OL	T N/A	Compliance with variance, specialized process, and HACCP plan		6
13 IN C	OUT N/A	Food separated	A STATE OF THE PARTY OF THE PAR		6	_	Diet	. 61			
14 IN C	OUT N/A	Food contact sur	faces: cleaned & sanitized		6				re improper practices or procedures identified ibuting factors of foodborne illness or injury. P		
15 IN C	OUT		n of returned, previously		6				are control measures to prevent foodborne illne		
ile re		Iservea, recondition	oned, and unsafe food	ODBE	TAIL	DD/	CT	CES			-
				OD RE		. E ISA					
		Good Botoil Bros	tlane are proventative moneyer						amicale, and physical objects into foods		
MARI	urk "X" in hove if					duction	of path	ogens, che	emicals, and physical objects into foods.	emerit poi	nts
-	ork "X" in box: If		ctices are preventative measure not in compliance and/or if CO:	S and/or R.	cos	duction =Correc	of path ted on-	ogens, che site during	inspection R =Repeat violation PTS =D	emerit poi	1111111111
-		numbered Item Is			cos	duction =Correc	of path ted on-	ogens, che	inspection R =Repeat violation PTS =D	2000	11111111111
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	Department of Public Health and Social Services Division of Environmental Health	
		2012
ESTABLISH	MENT NAME LOCATION (Address)	
EVA	M BAKERY 140 KAYEN CHANDO, DEDEDO	
INSF	PECTION DATE SANITARY PERMIT NO. PERMIT HOLDER SUAM PAKERY, INC	
ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
Violation	s cited in this report must be corrected within the time frames indicated, or as stated in Sections 8 8-406.11 of the Guam Food Code.	405.11 and
	A TOLLOW-UP INSPECTION WAS CONDUCTED AND ITEM #8 WAS	
	CORRECTED. ITEMS # 48 AND #52 STILL REMAIN AND	
	DENDING A-FOLLOW-UP INSPECTION ON 9/15/16.	_
	power of the people of the peo	
	DECUSSED ABOVE INFORMATION WITH PERSON IN CHARGE.	
	- WITHING FOLLOWS	
14.00		
		15
Based on the	nspection today, the Items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comp	ly may result in
further regulat date.	ory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated and the control of the Director before the indicated and the control of the Director before the indicated and the control of the Director before the indicated and the control of the Director before the indicated and the control of the Director before the indicated and the control of the Director before the indicated and the control of the Director before the indicated and the control of the Director before the indicated and the control of the Director before the indicated and the control of the Director before the indicated and the control of the Director before the indicated and the control of the Director before the indicated and the control of the Director before the indicated and the control of the Director before the indicated and the control of the Director before the indicated and the Director before the Director befo	ated correction
14	rge (Print and Sign) ANA Date: P/2	6/16
DEH Inspector	Print and Sign) Day 26	16
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